





2020 CHARBONO WHALE ROCK VINEYARD

Our Charbono is made with organic grapes from our CCOF certified organic Whale Rock Vineyard located in the Templeton Gap of Paso Robles. Typically one of the last grapes to be harvested, the long hang time allows the flavors to fully mature and create an exceptional wine reminiscent of the great Italian vintages. It displays black cherry, spice, plum and toasted oak. There are flavors of blueberry, plum, black cherry with soft tannins and a lengthy finish. A treat and unique wine for any cellar!

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

WINEMAKER NOTES:

This Charbono comes from a cool area in our Whale Rock Vineyard. It often needs special care to obtain proper ripeness. It produces a most compelling wine. Good color and moderate structure give appeal, but it is a simultaneous earthiness and grapiness that deviate from other wines in our portfolio. Oak is restrained so its varietal character can show through.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark red hue

AROMA: Black cherry, spice, plum and toasted oak

PALATE: Blueberry, plum, black cherry, soft tannins and a lengthy finish

TECHNICAL NOTES:

VARIETAL: 100% Charbono VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: November 1, 2020

BOTTLING DATE: August 24, 2022 HARVEST SUGAR: 24.0° brix

OAK: French and American OAK AGE: 12 months

ALCOHOL: 13.0% TA: 0.68 g. 100ml pH: 3.88

